

INFORMATION LETTER

Not for
Publication

NATIONAL CANNERS ASSOCIATION

For Members
Only

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SENATE PASSES TAX BILL

Emergency Tax Measure to Finance National Defense Sent to Conference Committee

The Senate passed the billion-dollar emergency tax bill to finance national defense appropriations for a five-year period on Wednesday, June 19. The contents of the bill as passed by the House were briefly outlined in the INFORMATION LETTER of June 15, 1940.

As passed by the Senate and sent to conference, the bill includes a number of changes of interest to canners. The LaFollette amendment proposes a substantially increased excess profits tax, which will be applicable for the taxable year 1940 and for each year thereafter. Each domestic corporation is given a specific exemption of \$3,000 from the tax, plus an amount equal to 8 per cent on the invested capital for the year in question. The amount of invested capital is determined by existing provisions of the Revenue Acts. On all amounts of profit above the excess profits credit, \$3,000 plus 8 per cent on invested capital, and not in excess of 20 per cent on invested capital, an additional tax of 20 per cent is levied. On all amounts of profit in excess of 20 per cent on invested capital, a tax of 40 per cent is levied. Various adjustments for inventory losses and amortization of special equipment for national defense are permitted.

In addition, the Senate adopted the Connally amendment providing in detail for large tax increases that would become effective in the event that Congress should declare war.

The proposed increases in excise taxes were left unchanged, except that a new schedule was added by the Senate for admission taxes and the proposed increases in tobacco taxes were eliminated.

MOLD-COUNT LIMITS CHANGED

Food-Drug Administration Announces Lower Tolerance on Tomato Products

The Food and Drug Administration announced June 17, 1940, that mold count on tomato catsup, puree, and paste will be 40 per cent and on tomato juice 15 per cent of the microscopic fields. For several years the limit for catsup, puree, and paste has been 50 per cent and for tomato juice 25 per cent of the microscopic fields.

This announced reduction means that manufacturers of these products must exercise even greater care in the purchase of the raw products and in their preparation for canning.

The announcement signed by W. G. Campbell, chief of the Administration, is as follows:

"The Food, Drug, and Cosmetic Act defines a food product as adulterated if it consists in whole or in part of a filthy, putrid, or decomposed substance. In the application

of the same provision in the Food and Drugs Act of 1906, it was announced on May 14, 1931, that proceedings would be recommended against tomato products if mold filaments were present in more than 50 per cent of the microscopic fields. On July 27, 1938, it was announced in connection with tomato juice that pending consideration of a further lowering, tomato juice would be regarded as adulterated when mold filaments are present in more than 25 per cent of the fields. Since these announcements material improvements have been effected by the industry. In the light of these advances, these mold count limits are now unjustifiably liberal.

"During the coming 1940 season, and pending consideration of further reductions after this season, actions under the Act will be instituted against tomato catsup, puree and paste if mold filaments are present in more than 40 per cent of the microscopic fields, and in the case of tomato juice if mold filaments are present in more than 15 per cent of the microscopic fields.

"Comminuted tomato products are often used in the fabrication of other food products such as tomato soup, beans with pork, spaghetti sauce, etc. The use of comminuted tomato products with mold counts in excess of the above limits in the manufacture of other foods constitutes adulteration. Action has been and will continue to be taken against foods in which illegal comminuted tomato products have been used."

Written Statements Acceptable at Wage-Hour Hearing in Lieu of Personal Appearance

Col. Philip B. Fleming, administrator of the Wage and Hour Division, has announced that written statements will be accepted in lieu of personal appearances at the public hearing to be held July 1 with regard to the question of whether the handling, packing, storing, preparing or canning of perishable or seasonal fresh fruits or vegetables are industries of a seasonal nature. The announcement was made in response to requests from interested parties unable to attend the hearing in person.

Written statements filed in lieu of personal appearances should include the following data required in the notice of hearing:

- (a) Length of operating season in weeks for each commodity for the past several seasons.
- (b) Length of operating season in weeks in plants operating on more than one commodity for the past several seasons.
- (c) Proportion of total volume of all commodities handled, packed, stored, prepared in their raw or natural state or canned during the fourteen week period or periods of maximum operation during the past several seasons.

In addition, each statement should set forth the number of plants involved and the total number of employees for which exemption is asked.

Suggested Modification of Cherry Definition and of Standard of Quality Published

The report of the presiding officer at the hearing held June 5 to present evidence for the purpose of modifying both the canned cherry definition and the standard of quality, has been published in the *Federal Register* of June 18. On the basis of the evidence presented at the hearing the presiding officer has recommended that the definition be modified to make the term "red tart" synonymous and optional with the term "red sour".

The presiding officer, Michael F. Markel, suggests that the method of determining the number of pits in pitted cherries be slightly modified. Objections or suggested amendments to the suggested regulation must be received by the hearing clerk of the Department of Agriculture within five days after the canner has received the June 18 issue of the *Federal Register*.

The suggested amendment to the definition and the suggested change in the standard of quality are reproduced below:

Suggested Amendment to Definition

On the basis of the foregoing suggested findings of fact, it is concluded that subsections (a) (1) and (b) (1) of the existing standard of identity for canned cherries promulgated by the Secretary on January 6, 1940 (§ 27.030, Title 21, CFR), should be amended by inserting therein the provisions appearing in italics, as follows:

(a) (1) Canned cherries are the food prepared from mature cherries of one of the following varietal groups: red sour or red tart, light sweet, dark sweet. They may be unpitted or pitted. Unpitted cherries of each such varietal group and pitted cherries of each such varietal group, are an optional cherry ingredient.

(b) (1) The label shall name the optional cherry ingredient present by the use of the words "Red Sour" or "Red Tart"; "Red Sour Pitted" or "Red Tart Pitted"; "Light Sweet"; "Light Sweet Pitted"; "Dark Sweet"; or "Dark Sweet Pitted".

Suggested Amendment to Standard of Quality

On the basis of the foregoing suggested findings of fact, it is concluded that subsection (b) (1) of the existing standard of quality for red sour pitted cherries promulgated by the Secretary on January 6, 1940 (§ 27.031, Title 21, CFR), be amended by deleting therefrom the language occurring in brackets and by inserting in lieu thereof the language appearing in italics, as follows:

(b)

(1) Pitted canned cherries shall be tested by the following method to determine whether or not they comply with the requirements of clause (1) of subsection (a):

Take at random such number of containers as to have a total quantity of contents of at least 24 pounds. Open the containers and weigh the contents. [Count the pits and pieces of pits in such total quantity. Count a piece of pit equal to or smaller than $\frac{1}{2}$ pit as $\frac{1}{2}$ pit; count a piece of pit larger than $\frac{1}{2}$ pit as 1 pit]. *Count the pits and pieces of pit shell in such total quantity. Count a piece of pit shell equal to or smaller than one-half pit shell as one-half pit, and a piece of pit shell larger than one-half pit shell as one pit; but when two or more pieces of pit shell are within or attached to a single cherry, count such pieces as one-half pit if their combined size is equivalent to that of one-half pit shell or less, and as one pit if their combined size is equivalent*

to that of more than one-half pit shell. From the total number of pits so counted and the combined weight of the contents of all the containers, calculate the [average] number of pits present in each 20 ounces of canned cherries.

Standard for Canned Tomatoes Amended

Announcement that the standard of identity for canned tomatoes has been amended by the Secretary of Agriculture to permit the use of small quantities of calcium chloride appeared in the *Federal Register* for June 19. The amendment is based on evidence submitted at a hearing on May 2 and will become effective September 17.

The maximum amount of calcium chloride permitted by the amendment is 0.07 per cent of the weight of the finished canned tomatoes. The presiding officer's suggested findings and conclusion placed the maximum at 0.05 per cent calcium chloride, to which the Association filed an objection and proposed amendment (INFORMATION LETTER, June 1), contending that if any limitation were set it should be 0.14 per cent calcium chloride, equivalent to 0.05 per cent calcium, based on the evidence in record.

The amended definition reads as follows:

Amended Regulation

§ 53.040 Canned tomatoes—Identity; label statement of optional ingredients.

(a)

Canned tomatoes are mature tomatoes of red or reddish varieties which are peeled and cored and to which may be added one or more of the following optional ingredients:

(1) The liquid draining from such tomatoes during or after peeling and coring.

(2) The liquid strained from the residue from preparing such tomatoes for canning, consisting of peelings and cores with or without such tomatoes or pieces thereof.

(3) The liquid strained from mature tomatoes of such varieties.

(4) Purified calcium chloride, in a quantity reasonably necessary to firm the tomatoes, but in no case more than 0.07 percent (calculated as anhydrous calcium chloride) of the weight of the finished canned tomatoes.

It may be seasoned with one or more of the optional ingredients:

(5) Salt.

(6) Spices.

(7) Flavoring.

It is sealed in a container and so processed by heat as to prevent spoilage.

(b)

When optional ingredient (2) is present, the label shall bear the statement "With Added Strained Residual Tomato Material from Preparation for Canning". When optional ingredient (3) is present, the label shall bear the statement "With Added Strained Tomatoes". When optional ingredient (4) is present, the label shall bear the statement "Trace of Calcium Chloride Added" or "With Added Trace of Calcium Chloride". When optional ingredient (6) or (7) is present, the label shall bear the statement or statements "Spice Added" or "With Added Spice", "Flavoring Added" or "With Added Flavoring", as the case may be. If two or more of optional ingredients (2), (3), (6), and (7) are present, such statements may be combined, as for example "With Added Strained Tomatoes, Residual Tomato

Material from Preparation for Canning, Spice and Flavoring". In lieu of the word "Spice" or "Flavoring" in such statement or statements, the common or usual name of such spice or flavoring may be used. Wherever the name "Tomatoes" appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statement or statements herein specified showing the optional ingredients present shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

Suggested Modification of Asparagus Definition

The presiding officer of the public hearing held to receive evidence to amend the regulation establishing a definition for canned asparagus has filed his suggested findings and a suggested conclusion in the form of a modified definition with the Secretary of Agriculture. The modification involves only the length of stalks or spears to permit the continuation of the present styles of pack of asparagus.

Objections or suggested amendments to the suggested regulation must be received by the hearing clerk of the Department of Agriculture within 10 days after the canner has received the June 18 issue of the *Federal Register*, in which the suggested modification was published.

The suggested definition is as follows:

Suggested Regulation

On the basis of the foregoing suggested findings of fact, it is concluded that subsection (b) of the existing definition and standard of identity for canned asparagus promulgated by the Secretary on February 27, 1940 (§ 52.990, Title 21, CFR), should be amended by deleting from the provisions contained in the table of said subsection which relate to asparagus, the language appearing in brackets, and by inserting in lieu of the language so deleted the language appearing in italics, as follows:

I	II	III
Name or synonym of canned vegetable	Source	Optional forms of vegetable ingredient
Asparagus	Edible portions of sprouts of the asparagus plant, as follows: [Four] <i>Three and three-quarter inches or more of upper end.</i> [Four] <i>Three and three-quarter inches or more of peeled upper end.</i> [Three and one-quarter to] <i>Not less than two and three-quarter inches but less than [four] three and three-quarter inches of upper end.</i> <i>Less than [three and one-quarter] two and three-quarter inches of upper end.</i> Sprouts cut in pieces..... Sprouts from which the tip has been removed, cut in pieces.	Stalks or spears. Peeled stalks or peeled spears. Tips. Points. Cut stalks or cut spears. Bottom cut or cuts — tips removed.

Canada Increases Apple Juice Production

Canadian production of apple juice in the 1939-40 season is estimated at 1,500,000 Imperial gallons, an increase of more than 1,000,000 gallons over the quantity made from the 1938 crop, according to the American consulate general at Ottawa. One Imperial gallon equals 1.2 United States gallons. The value of apple juice produced from the 1939 crop is estimated at \$1,500,000.

I. C. C. to Reopen Proceedings on Maximum Hours of Service of Motor Carrier Employees

The Interstate Commerce Commission announced on June 20 that it had reopened proceedings concerning maximum hours of service of motor carrier employees and the need for establishing reasonable requirements to promote safety of operation of motor vehicles used in transporting property by private carriers. The proceedings in these two matters were reopened and a hearing has been set for July 16 in Chicago for the sole purpose of determining what employees, if any, other than drivers, perform services that affect the safety of operation of motor vehicles in interstate or foreign commerce.

After the hearing, the Commission will determine the particular classes of employees, if any, whose activities affect safety of operation and who are therefore subject to the jurisdiction of the Commission. In the event any such classes are found, the Commission will later hold hearings to determine what regulations should be prescribed. Evidence on this phase of the matter will not be received at the hearing in Chicago on July 16.

House Subcommittee Declines to Report Favorably Patman Chain Store Tax Bill

A subcommittee of the House Committee on Ways and Means, which recently concluded lengthy hearings on the Patman chain store tax bill, declined on Tuesday to report the proposal favorably to the full committee. Following this vote the subcommittee adjourned sine die.

The chairman of the subcommittee, Representative McCormack of Massachusetts, stated after the subcommittee's final meeting that "there was a feeling among members of the subcommittee that if legislation along such lines was considered necessary by reason of any fear of the threat of monopoly as advanced by its proponents that such legislation should be of a regulatory nature and not punitive through exercise of the taxing power. Such legislation would not be within the jurisdiction of this committee."

"Market Research Sources" Published

The 1940 edition of "Market Research Sources", a guide to information on domestic marketing, has been published and is being distributed by the Bureau of Foreign and Domestic Commerce. The price is 25 cents per copy.

This handbook has been revised every other year as an attempt to bring together projects of current value in the field of marketing, serving as a sourcebook for individuals interested in marketing research and as a check upon others interested in conducting research projects.

Louisiana Senate Passes Bill Repealing Inspection Tax on Foods, Drugs, and Cosmetics

The Senate of the Louisiana legislature has passed the bill (Senate bill 169), providing for the repeal of the inspection tax levied on the sale of foods, drugs, and cosmetics in the State. The bill is now pending before the Judiciary Committee of the Louisiana House.

Application of Wage-Hour Law to Wage Rates of Handicapped Workers and Learners

A number of inquiries have been received by the Association relative to regulations issued under the Fair Labor Standards Act applicable to wages of handicapped workers and learners. A statement appeared in last week's INFORMATION LETTER from Merle D. Vincent, director of the Hearings Branch of the Wage and Hour Division, concerning the availability of certificates permitting the employment of these two types of workers by canners. Applications for such certificates must be made to the Wage and Hour Division on approved forms.

The section of the regulations dealing with wage rates that may be authorized in the issuance of certificates for the employment of handicapped workers provides:

Regulation on Handicapped Worker's Wage Rate

"No wage rate shall be fixed by the Administrator or his authorized representative for a handicapped worker at less than 75 per cent of the minimum wage applicable under Section 6 unless after investigation such lesser wage rate appears to be clearly justified.

"A certificate, however, will not necessarily be issued at a rate as low as 75 per cent of the minimum. In each case the rate will be set at a figure designed adequately to protect the individual worker's earning capacity. The rate proposed in the application should preferably be above 75 per cent of, and as close to, the statutory minimum as feasible."

Explanation of Learner's Wage Rate

In the case of the regulations dealing with the issuance of certificates for the employment of learners, there is no guide such as the one quoted above applying to wage rates for handicapped workers. The learner regulations merely state that "each special certificate shall specify the number of percentage of learners who may be employed under the certificate, the learning period, the time when and the wage rate at which such persons may be employed."

The Wage and Hour Division, however, has issued an official explanation of the regulations dealing with the employment of learners. In the explanation, the Division indicates in the following words the factors that govern it in establishing a minimum wage for learners:

"The minimum wage for learners will be fixed by the Wage and Hour Division, but an application for the employment of learners must state the wage lower than the statutory minimum at which it is sought to employ the learners. In the event that the Administrator or his authorized representative, after a public hearing for the industry, has determined for the applicant's industry the wage at which learners may be employed in the occupation for which the applicant is seeking learners, the learner's wage sought must not be lower than that determined by the Administrator or his authorized representative. In any event the wage requested by the applicant should not be lower than that necessary to prevent curtailment of opportunities for employment. It was not the purpose of the Act to make the employment of learners more advantageous to the employer than the employment of experienced workers. Consequently, if experienced workers at the occupation for which learners are sought are paid by the applicant on a piecework basis, the learners must be paid at the same piece rate as the experi-

enced workers with an additional guarantee of the minimum hourly wage provided in the special certificate."

Canners desiring to secure copies of the regulations applicable to learners and handicapped workers, and the explanation issued by the Division concerning the employment of learners, may apply to any regional office of the Wage and Hour Division, or may secure them from the Association.

Wage-Hour Hearing on Seasonal Exemptions Also to Consider Cold Storage of Apples

The Wage and Hour Division has announced that the hearing to be held on July 1 on applications for seasonal exemptions from the hours provisions of the Fair Labor Standards Act for the handling, packing, storing, preparing in their raw or natural state or canning of fresh fruits and vegetables has been broadened to include the storing of apples in the "Appalachian" or other areas. The question of granting the apple storage industry in the "Appalachian" area a limited hours exemption has been considered previously by the Division but no final determination has been made.

Baird Snyder Named Deputy Administrator

Col. Philip B. Fleming, administrator of the Wage and Hour Division announced on June 17 the appointment of Baird Snyder as deputy administrator.

Mr. Snyder has been with the Wage and Hour Division since last December as assistant to Col. Fleming, having been transferred from the post of chief engineer of the Farm Security Administration. Previously, he had served as principal engineer of the Resettlement Administration, where he first became associated with Col. Fleming.

Agricultural Commodities Exempt from Prison Goods Bill

A bill (H. R. 10101) to make it a criminal offense to knowingly transport in interstate commerce any products produced wholly or in part by convicts has been favorably reported to the House by the Judiciary Committee. The bill, however, would not apply to agricultural commodities, to parts for the repair of farm machinery, nor to commodities manufactured for use by any other State or States.

Committee Reports Amendment to Sugar Act

The House Committee on Agriculture reported favorably this week the Buck bill (H. R. 10080) to amend section 3493 of the Internal Revenue Code, formerly section 404 of the Sugar Act of 1937. The amendment proposed in the bill would permit the same person who files a claim for draw-back of customs duty with respect to sugar used in the production of articles exported, to file claim with the Bureau of Internal Revenue for refund of the tax paid on the sugar under the provisions of section 402 of the Sugar Act.

ACCIDENT PREVENTION URGED

Types of Accidents Most Prevalent in Canneries Listed in Cannery League Bulletin

With the advent of a new canning season, cannery workers should consider methods of preventing accidents to their employees during the season. It is hardly necessary to dwell upon the importance of avoiding accidents or injuries from the standpoint of protecting the worker himself.

At the same time, employers have an additional motivation in accident-prevention activity. Rates for insurance on cannery employees, established by the companies and by State officials, necessarily are related to the frequency and seriousness of accidents that occur in canneries. In addition, in a number of States, individual canneries are rated on the basis of their accident record, and those canneries with infrequent accidents are given a lower compensation rate.

While a study of the causes of and methods of preventing accidents in canneries, and of workmen's compensation rates, is necessarily beyond the scope of the National Cannery Association's activities and must be dealt with by State associations in touch with local conditions, the Association does wish to call to the attention of its members the possible savings in insurance rates that may be realized by intelligent action on the part of all cannery workers in preventing occupational accidents.

In this connection, the Cannery League of California has recently published a bulletin, based upon information procured from insurance companies, that sets forth the major causes for accidents in canneries. While this bulletin relates primarily to conditions in California, it contains much that will be of interest to cannery workers in other regions. For this reason, important parts of it are reproduced below.

"We asked one of the large insurance companies to advise us the types of accidents most prevalent in canneries in order that care may be taken in avoiding them. We are informed that the frequency of major injuries is becoming less and less so that at the present time the great majority of cases are the minor injuries. However, these occasionally involve serious consequences and must not be overlooked. The major injuries seem to be concentrated in one or two types of accidents, these being the usual slips and falls on wet or slippery floors, and occasionally a machine accident which is often caused by an attempt to dislodge cans which become caught in cookers or seamers. Mechanical injuries occur in the off-season when the equipment is being overhauled and heavy parts must be carried around mostly by man power.

"Our informant states that so-called minor injuries, which if not properly attended to might develop into serious infections, can be divided into two groups—one group pertaining to the seasonal work, and the other group pertaining to injuries which occur during the winter period. These minor injuries group themselves into several main classifications. During the operating season the major accident cause is slipping on floors due to an accumulation of fruit, syrup, or just plain water. These slips and falls have produced a number of cases involving wrists, ankles, arms, legs, backs, and skulls. This group is potentially the most hazardous of all due to the possibility of brain concussion through falling. The control consists mainly in keeping the floors as free as possible of slippery materials, prohibiting running by employees, controlling hand trucking through the aisles,

and requiring the use of low-heeled shoes wherever possible. This is distinctly a supervisory matter and is not at all related to mechanical equipment, although employees in falling occasionally strike surrounding equipment which inflicts the injury.

"Other operating accident causes are due to the oiling of sprockets while they are in motion, the lifting of heavy materials, which causes back strains, cuts and abrasions from empty cans, and from feeding cans and supervising the plant equipment. Fruit poisoning, to which some people are allergic, also is a cause, this being principally in connection with asparagus, peaches, and pears. In the off-season the accidents appear to be caused by handling of the plant product as well as the mechanical equipment. Below are listed a number of types of injuries:

"Falls from can stacks, taking inventory.

"Nail and wire punctures while repairing or moving trays and lug boxes.

"Lacerations and bruises due to the falling or slipping of plant equipment during repair work.

"Sprains and strains in handling, trucking or lifting lug boxes or cherry barrels.

"Slivers through the handling of trays and lumber.

"Eye flashes from welding equipment.

"Eye injuries from grinding operations.

"Injuries due to operation of the electric factory trucks.

"The insurance company points out that eye protection is absolutely necessary in all welding and grinding work and no such operations should be conducted even for a short period without the proper goggles or face protection.

"The matter of injuries in the off-season brings up the importance of first aid treatment during this period, since it is customary to close down the hospitals and dispense with the services of the nurses during the overhauling operations. All first aid supplies should be checked, and persons qualified to render first aid should be designated to give treatment to injuries while the hospital is not in operation. Injuries which may be of a minor nature when caused, may result in serious injuries if proper first aid treatment is not immediately rendered.

"You will note that most of the injuries referred to above could be prevented by proper supervision. The responsibility, therefore, should be placed directly on superintendents and foremen to make sure that employees are familiar with the duties required of them, that they are properly instructed along safety lines, and that they are supervised to make sure that safety instructions are carried out."

Service Kitchen Aids American Red Cross

Samplers for the Service Kitchen of the Home Economics Division are now not only doing a real service to the work of the Kitchen but they are adding their bit to aid in the extremely important service of the American Red Cross.

The suggestion of one of the guests that a box for voluntary luncheon contributions be added to the other equipment of the Kitchen has been carried out. Later in the summer, the money accumulated will be given to the Red Cross.

Opinions of samplers on foods prepared for recipes are especially valuable to the work of the Service Kitchen and the method of sampling used is adapted to the particular need there.

Usually six employees of the Association are invited to

lunch in the Kitchen and are asked to give their criticism of the food. Noon has been found to be a good time for sampling, as it does not interfere with office work.

Of particular importance in getting a general reaction of the food prepared is the fact that on the Association's staff there is a good selection of average consumers. There are both women and men of varying income levels, many of whom are married, people of varying ages, and from practically every part of the United States.

Quite often, if the work in the Kitchen is concentrated on one product, the lunch may be without dessert or salad, or there may be more than one entree or several desserts. When the work is only on desserts, the individuals are asked to come to the Service Kitchen after lunch for it.

As the food is eaten, each person gives his reaction, sometimes orally and sometimes written. In general the consumer type of sampling is used, the sampler giving his preference and why. However, in some cases, expert sampling is desirable, in which case the product is scored on flavor, texture, appearance, and various other points.

Deep Soil Treatment for Asparagus

Dense Soil Layer Below Plow Depth Often Limits Root Growth and Reduces Later Yields

Proper soil preparation when starting a new asparagus bed is necessary in order to lay the foundation for the long life of the plantation. High yields per acre, with consequent lowered costs per unit and improved quality, are not possible when little attention is paid to the need of the plants for good drainage and aeration of the soil.

Studies made in New Jersey and other asparagus producing sections by the New York Agricultural Experiment Station have shown that an asparagus plant produces a very extensive root system under favorable growing conditions. It has been estimated that the roots of a well developed six-year-old asparagus plant extend from 3 to 3.5 feet on each side of the crown, and that a majority of the roots penetrate the soil to a depth of 4 to 6 feet. Soils that contain a dense layer of subsoil, developed as a result of low organic matter and the use of poorly balanced fertilizers, will not support a good growth of asparagus and such fields will seldom produce an average yield.

The studies conducted at the New Jersey Experiment Station included the use of lime and superphosphate on land not subsoiled, and lime, lime and superphosphate, and superphosphate on land that was subsoiled. Observations of root and top growth showed that a combination of limestone and superphosphate on subsoiled land may be expected to produce conditions most favorable for root development. After the asparagus bed has been established, with the subsoil properly treated, it will be necessary to apply enough lime to keep the pH of the surface soil close to 6.6 and to maintain the calcium at a high level.

In addition to an adequate liming program, asparagus beds under three years old should have a spring application of 1,000 to 1,500 pounds of a 5-10-10 fertilizer, according to the Station. Asparagus beds that are three or more years old should have an annual application of 1,500 to 2,000 pounds of a 5-10-10 fertilizer. One-half of the fertilizer should be applied broadcast and disced into the soil before

the cutting season and the remainder immediately after the cutting season.

The Raw Products Bureau has a limited number of copies of this paper that it will be glad to supply members on request.

Squash Borer Control With Rotenone Dust

New York Experiment Station Issues Pamphlet Giving Directions on Control of Destructive Pest

The use of rotenone dust late in June and in July is recommended by the New York State Agricultural Experiment Station as an efficient control of the squash vine borer, a pest which is often exceedingly destructive. The sudden wilting of squash vines that appear to be in a healthy condition and to be growing vigorously is usually the first indication that the pest is at work. A search will reveal small piles of frass issuing from tunnels in the vines, especially near the base of the plants, and will often disclose one or more large fleshy white grubs within the vine. In cases of severe injury the stems are practically severed from the root system.

Control of the borer with insecticides is aimed at the destruction of the eggs or the young borers before they enter the vines and for this reason proper timing of the treatment is most important.

The cheapest material found really effective by the New York Station entomologists is a dust preparation containing 20 pounds of powdered derris or cube root and 80 pounds of talc. This dust contains 1 per cent rotenone and if applied for the first time between June 25 and July 1 and then again at weekly intervals for three weeks, satisfactory control may be expected. Thorough applications with a hand duster are necessary for best results, using 30 to 35 pounds of dust per acre.

Members desiring a copy of the circular on squash borer control should write the Association's Raw Products Bureau or the New York Agricultural Experiment Station, Geneva, N. Y.

Association to Exhibit Publications at Annual Meeting of Home Economists at Cleveland

The annual meeting of the American Home Economics Association will be held at the Statler Hotel in Cleveland, Ohio, the week of June 24. The membership of this group includes leaders in teaching, extension work, child care and development, housing, women in business and allied fields.

For the third consecutive year, the staff of the Home Economics Division of the National Canners Association will have a booth in which the publications of the Division will be exhibited. The booth also gives opportunity for personal contacts with educators and consumer leaders.

Ruth Atwater, Marjorie H. Black, and Katherine R. Smith will attend the convention. Miss Smith will be the official delegate of the alumnae group of the Washington branch of Phi Upsilon Omicron, honorary home economics sorority, at their annual conclave, which will be held at the Statler Hotel just prior to the Home Economics meeting.

PEA CROP CONDITION REPORT

FOR WEEK ENDING JUNE 20

MAINE—Stands of both Early and Late Sweets nearly 100 per cent. Growth of vines very good. Excessive rain in some sections caused water damage of about 10 per cent. First bloom early Alaskas June 14. No aphids.

NEW YORK I—Early Sweets in full bloom June 18, set of pods somewhat below average. Considerable acreage shows water damage, some as much as 20 per cent. Growing conditions very good but aphids are appearing in some fields.

NEW YORK II—Growth of Early Sweets very good, Lates are short. First bloom Early Sweets June 7, Lates June 13. Plenty of moisture with warm days and cool nights favorable for growth. Some damage from root rot.

NEW YORK III—Aphids are showing up in all peas. Most serious in Sweets where dusting may start this week. Excessive rain has caused water damage in some fields. Majority of peas, however, are making satisfactory progress.

MIDDLE-ATLANTIC III—Early Alaskas are yielding only fair because of short pods and poor stands. Weather now favorable for Late Sweets.

OHIO—Packing started in central section June 17 with light yields. Late Sweets started blooming June 18. Some damage from excessive rain, some fungus showing.

INDIANA—Finished packing Alaskas June 19 in southern part of State. High temperatures hastened maturity and bunched harvest.

ILLINOIS—Slight aphid infestation, some dusting. Temperature above normal. Rain needed. Alaska packing began June 17.

MICHIGAN—Plenty of rain and warm weather has stimulated growth. Prospects about normal.

WISCONSIN I—Began packing Alaskas June 17 with yields of 57 cases per acre and quality good. Expect better yields from late plantings.

WISCONSIN II—Aphid infestation has spread. Very heavy in Fond du Lac and Winnebago counties. Dodge county is becoming rapidly infested. Remainder of district slightly infested. Heavy rains this week have caused some water damage with root rot appearing in some fields. Cooler weather on June 19 and 20 has reduced aphid threat but fungus is appearing in some fields. In the sections of this district where there is little aphid infestation, Alaskas are in excellent condition and promise better than average crop.

WISCONSIN III—Pods of Alaskas are developing and filling rapidly with unusually uniform peas, which promises good yield of fancies if peas can be handled as rapidly as they develop. Temperature during the critical period of this week and next will be very important in this district. Cool weather on June 19 and 20 was needed to help prevent bunching. Aphid infestation very serious. Heavy rains Monday and Tuesday make treatment with surface equipment impossible. Using airplane for dusting.

WISCONSIN IV—Hot weather over week end has shown the full extent of damage by heavy rain last two weeks on both Alaskas and Perfections. Damage estimates at 25 per cent on large acreage. High temperatures hastening maturity.

WISCONSIN V—Northeastern part: Alaskas in full bloom. Plenty of sub-soil moisture now. Temperature below 75 degrees for week.

MINNESOTA—Pods setting 3 to 4 per vine with normal fill. Favorable weather for week has stimulated growth and reduced yellowing of vines and root diseases.

IOWA—Hot weather during the week is injuring Late Sweets; rain needed badly. Slight aphid infestation which

may become severe on Late Sweets before harvest. Alaska pack completed this week.

COLORADO—Temperatures continue high; badly in need of moisture. Pods set 4 to 5 with normal fill.

UTAH—Temperatures during six days of week were over 94 degrees, with one day of 102. Peas on light soil are suffering very much from hot weather. Packing of Late Sweets will start about June 22. Continued hot weather may bring later plantings along faster and cause bunching.

WYOMING—Hot weather has affected earlier plantings considerably. A small percentage of acreage shows root rot.

WASHINGTON-OREGON I—Conditions are distinctly less favorable than last week. This is true of both Early and Late Sweets. The former have been forced into blossom on short vines, having only from two to five pods per vine. Pods contain five to six peas. Hot dry weather has drawn heavily on soil moisture and without rain, these fields will not produce 50 per cent of normal crop. Late Sweets in higher altitudes are still a fair prospect for they have not blossomed and soil conditions are still fairly favorable, with moisture available. To produce a normal crop, however, we must have cooler weather and a good rain within a week. Higher elevations frequently receive nice showers after the middle of June, but in lower altitudes not much more rain can be expected.

WASHINGTON-OREGON II—Peas on hill land suffering from lack of moisture. All non-irrigated peas need rain badly. Aphid infestation fairly well controlled. There has been some damage, however.

PUGET SOUND—No rain since May 31 and the late peas need rain. Temperature between 70 and 80 during day for last week. Aphids developed rapidly this week and dusting is being done on many fields. The aphids are the worst seen here for several years. This is going to cut the yields even though dusting is done. Dry weather and aphids have altered the prospects of what, until this week, promised to be a heavy crop. Just how much reduction there will be depends on conditions for the next week or two.

The following table shows temperature and rainfall data for the weeks ending June 18, 1939 and 1940:

Reporting District	Temperature		Rainfall	
	Departure from normal		1939	1940
	1939	1940	1939	1940
	Degrees	Degrees	Inches	Inches
Maine.....	+ 5	+ 1	1.1	1.0
New York I.....	- 5	+ 1	1.1	0.1
New York II.....	- 4	+ 3	0.5	T.
New York III.....	- 4	+ 3	0.7	0.4
New York IV.....	- 4	+ 4	0.8	0.6
Middle-Atlantic I.....	+ 3	+ 6	1.9	0.8
Middle-Atlantic II.....	+ 1	+ 5	2.1	0.3
Middle-Atlantic III.....	0	+ 5	1.9	0.3
Ohio.....	+ 2	+ 7	2.7	0.8
Indiana.....	+ 2	+ 6	1.2	0.2
Illinois.....	+ 3	+ 4	1.9	2.9
Michigan.....	0	+ 2	1.2	0.8
Wisconsin I.....	0	+ 3	0.5	0.1
Wisconsin II.....	- 1	+ 3	0.5	0.6
Wisconsin III.....	- 3	+ 1	0.6	1.3
Wisconsin IV.....	- 3	+ 3	1.4	0.4
Wisconsin V.....	0	+ 5	0.4	0.5
Minnesota.....	- 2	+ 4	1.6	T.
Iowa.....	+ 4	+ 3	1.2	0.1
Nebraska.....	+ 8	+ 2	0.2	0.1
Colorado.....	+ 2	+ 7	0.1	T.
Utah I.....	- 5	+ 13	0.5	0.0
Utah II.....	- 6	+ 13	0.8	0.0
Utah III.....	- 7	+ 14	0.6	0.0
Wyoming.....	- 8	+ 10	0.7	0.0
Montana.....	- 9	+ 10	1.6	0.0
Washington-Oregon I.....	- 5	+ 9	0.1	0.0
Washington-Oregon II.....	0	+ 2	0.8	0.1
Puget Sound.....	0	+ 6	0.6	0.0

Planted Acreage of Peas for Canning

Yields and Cases Per Acre for 1939 with Reporters' Estimates for 1940

Reports of pea-acreage estimates received by the Association's Division of Statistics during the week have necessitated some revisions in the table of planted acreage, as it appeared in last week's INFORMATION LETTER. It may also be necessary to make some further revisions in the following revised table:

State	1939		1940	
	Alaskan Acres	Sweets Acres	Alaskan Acres	Late Early Sweets Acres
Maine.....		1,500		450
New York.....	2,705	21,169	3,114	12,687
Maryland.....	14,200	1,700	16,127	710
Delaware and New Jersey.....	1,890	400	2,563	60
Pennsylvania.....	3,660	2,500	2,721	1,110
Ohio.....	3,250	1,090	3,559	300
Indiana.....	5,161	630	7,372	100
Illinois.....	5,500	9,500	6,459	2,374
Michigan.....	2,600	3,500	3,672	1,100
Wisconsin.....	42,780	24,000	63,014	8,494
Minnesota.....	6,764	11,667	7,638	1,640
Utah and Idaho.....	200	11,450	120	3,247
Washington and Oregon.....	870	36,060	495	6,578

Yields of peas per acre for last year, together with estimates for 1940 that reporters have submitted this week, are presented in the table below, rather than in the comments for each of the districts:

Reporting District	1939		1940	
	Alaskan Cases	Late Early Sweets Cases	Alaskan Cases	Late Early Sweets Cases
New York I.....	57		90	60-70
New York III.....	40	32	50	55
Middle-Atlantic III.....	80	34-65	75	125
Ohio.....	30	82	55-63	
Indiana.....			85	
Illinois.....	32-63	62-94	60-95	70
Wisconsin I.....			75	
Wisconsin II.....	74	97	70	
Wisconsin III.....	85-90	75	80-90	
Wisconsin IV.....	78		70-75	
Minnesota.....	53		55	80
Colorado.....	51		55	
Washington-Oregon I.....	90	100	45	
Washington-Oregon II.....			20	110
Puget Sound.....	106		100	

Middle-Atlantic I and Middle-Atlantic II both have completed packing. Yields of Alaskan in these districts ranged from 84 cases to 160 cases. A fairly large acreage yielded from 84 to 90 cases, with quality reported to be the best in a number of years. Where yields ran about 85 cases, 30 per cent of the peas graded one's and two's. One or two canners reported that they were able to handle 90 per cent of their acreage at about this stage of maturity. Although some later cuttings produced much higher yields, the average yield for this district may be between 100 and 115 cases.

Restrictions Imposed on Imports into Ecuador

The government of Ecuador has proposed to the United States that during the next six months imports of a number of articles, included canned sardines, be restricted to an annual total not in excess of 50 per cent of the average annual imports of these articles during the four years 1936 to 1939, inclusive. The announcement was made by the government of Ecuador in accordance with the provisions of the trade agreement between the two countries.

Other articles included in the restricted list are: lard, wheat flour, automobiles, stockings and socks, mechanical counters, sewing machines, and oil cloth.

Fruit and Vegetable Market Competition

Carlot Shipments as Reported to the Agricultural Marketing Service by Common Carriers

Increases in carlot shipments of major fresh vegetables competing directly with canned foods are seen in latest figures available from the Agricultural Marketing Service. Shipments of snap and lima beans, green peas, and "others" for the week ending June 15, 1940, were larger than for the corresponding week of 1939. Shipments of tomatoes were some 300 carloads smaller, however.

Although carlot shipments of others were smaller, movement of other domestic fruits were larger during the week of June 15, 1940, than a year earlier.

The following table, compiled from statistics of the Agricultural Marketing Service, gives detailed comparisons of carlot shipments on certain dates of selected vegetables and fruits:

VEGETABLES	Week ending—			Season total to—	
	June 15, 1939	June 15, 1940	June 8, 1940	June 15, 1939	June 15, 1940
Beans, snap and lima.....	99	156	171	6,440	3,874
Tomatoes.....	1,806	1,578	1,000	10,692	8,096
Green peas.....	163	298	198	4,039	3,109
Others:					
Domestic, competing directly.....	1,083	1,197	1,500	48,228	46,484
Imports competing indirectly.....			1		
FRUITS					
Citrus, domestic.....	3,152	2,473	2,974	131,378	107,876
Imports.....	0	13	10	77	129
Others, domestic.....	1,407	1,901	700	23,617	18,021

Control of European Corn Borer in New York

Insecticidal methods for control of the European corn borer in eastern New York have recently been developed and are now emerging from the experimental stage, according to a recent release from the New York State Agricultural Experiment Station. These methods may be practical for limited use by some growers during 1940 who are interested in trying them for control of this insect. It is pointed out that these treatments will not prove successful unless growers are willing to apply the best available materials carefully, starting at the proper time and continuing for the recommended number of applications.

At least four treatments are needed to protect adequately the newly exposed plant surfaces. It is difficult to predict in advance exactly when the first treatments should be made, but definite information concerning the best treatment dates can be secured from the experiment station. At present one spray mixture and two dust mixtures are mentioned for use. None of these mixtures will eliminate all borers in the treated plants in four applications, although a reasonably satisfactory control of the borers in the ears may be expected. Spraying has proven somewhat more effective than dusting, although spraying may be less feasible under certain practical conditions. Stalks treated with any of the materials suggested may be safely fed to livestock since no harmful residues are present. Formulas and methods of application are suggested in the statement issued by the experiment station.

CHERRY CROP CONDITION REPORT FOR WEEK ENDING JUNE 20

The following report of the condition of the red cherry crop for the week ending June 20, compiled by the Association's Division of Statistics, supplements the accompanying report of production issued by the Agricultural Marketing Service:

NEW YORK I and II—Cherry crop in very good condition in these two districts. No weather or disease damage indicated so far. Reporters' estimates of production, however, vary considerably. Estimates range from 65 to 80 per cent of last year's crop with one reporter estimating a crop as large as last year.

NEW YORK III—Growing conditions very favorable. Prospects are for a crop 75 to 80 per cent of last year.

PENNSYLVANIA (Southern section)—Crop estimated at 65 per cent of bumper 1937. This compares to 55 per cent last year, which was only fair. Orchards are reported spotty, some much better than last year, others less. Moisture abundant, trees vigorous, fruit should develop to good size. However, excessive moisture has encouraged sporadic start of brown rot and leaf spot fungus, none of which has reached serious proportions yet.

MICHIGAN I—It looks now as though the crop, which promised big, has pretty much dropped off. Many growers report less than 30 per cent of last year's production in prospect. For the whole region it now appears that there will be no more than 50 per cent of last year's production. This, undoubtedly, has been due to the cold weather that prevailed during blooming period. However, there were no frosts.

MICHIGAN II—Cherry crop has developed into a very spotted condition. On the mainland south and southwest of Traverse City there is a very good crop of cherries. Leelanau and Elk Rapids have about one-half of a normal crop of cherries, and the Peninsula probably has not over 30 per cent to 35 per cent of normal crop. There are now on the trees 75 per cent of the cherries that were harvested from this section last year.

MONTANA—Very warm weather and perhaps a shortage of water for irrigation. Cherries are good size and trees in good condition. Estimate about 60 per cent average crop.

WASHINGTON—The general condition of red cherry trees in this district is considered to be good. At this time an 85 per cent normal crop is expected, there having been some trees in orchards that had poor pollination, due to wet weather.

Chinch Bug Threatens Corn

According to the *Insect Pest Survey* published by the U. S. Department of Agriculture, "Most of the chinch bugs had migrated from winter quarters to small-grain fields by the third week in the month. In one county in Iowa the insect was occurring in corn. The insect is sufficiently numerous in parts of Illinois, southern Iowa, southeastern Nebraska, and northeastern Oklahoma to cause considerable injury to small grains and later serious damage to corn, unless prevented by natural or artificial means."

House Passes Bill Extending Sugar Act

Legislation to extend the provisions of the Sugar Act of 1937 for an additional year was passed by the House on June 20 and sent to the Senate.

Record Crop of Sour Cherries in Prospect

Lower Sweet Cherry Production in Ohio, Oregon, and California Offset Increases in Other States

For the second successive year, a record crop of sour cherries is in prospect, according to a market report of the Agricultural Marketing Service. Production of these varieties is estimated at 108,120 tons, compared with 101,110 tons produced last year. Increases over last season are expected in all States except Ohio, Montana, Colorado, and Oregon.

Total production of sweet cherries is placed at 66,750 tons, compared with 85,900 tons in 1939. Smaller crops than last season in Ohio, Oregon, and California considerably more than offset increases in other States.

The harvest is well advanced in California, where production is expected to be only about 43 per cent as large as last year's record crop. Carlot shipments through June 8 totalled only 374 cars, compared with 673 cars to the end of the same week last season. The California Royal Ann crop, which is used mainly for canning and maraschino processing, is reported to be relatively shorter than that of shipping varieties.

In the following table, compiled by the Agricultural Marketing Service, figures are shown by States on 1939 production and the estimated 1940 production of both sweet and sour varieties:

State	Sweet varieties		Sour varieties	
	Production 1939	Indicated 1940	Production 1939	Indicated 1940
	Tons	Tons	Tons	Tons
New York.....	1,980	2,160	25,970	26,000
Pennsylvania.....	3,280	3,850	8,800	9,480
Ohio.....	450	430	8,410	7,780
Michigan.....	2,730	3,450	34,270	37,800
Wisconsin.....	8,500	10,950
Montana.....	60	80	300	270
Idaho.....	1,370	1,480	430	460
Colorado.....	150	220	3,770	3,750
Utah.....	1,380	2,580	1,070	1,330
Washington.....	20,000	20,200	6,800	7,700
Oregon.....	18,500	16,900	2,700	2,600
California.....	36,000	15,400
12 States.....	85,900	66,750	101,110	108,120

Stocks and Shipments of Canned Tomatoes

Total shipments of canned tomatoes during the present season, including California, from July 1, 1939, to June 1, 1940, have been 576,133 cases larger than shipments during the preceding season, according to figures compiled by the Association's Division of Statistics. Shipments during May, 1940, were about 10,000 cases less than during May, 1939.

Total stocks in canners' hands on June 1, 1940, including California, were over 200,000 cases less than on June 1, 1939.

Figures of total stocks and shipments for all States except California were published in last week's INFORMATION LETTER. The following table shows total stocks and shipments on various dates for California as well as other States:

	California	Other States	Total
Total stocks:	Cases	Cases	Cases
June 1, 1939.....	646,574	3,839,053	4,485,627
June 1, 1940.....	564,039	3,672,139	4,236,178
Shipments during May:			
1939.....	255,000	921,700	1,176,700
1940.....	50,358	1,116,203	1,166,561
Shipments July 1 to June 1:			
1938-39.....	2,847,212	16,921,140	19,768,352
1939-40.....	2,704,967	17,639,518	20,344,485

Stocks and Shipments of Canned Tomato Juice

Total shipments of canned tomato juice during the present season, from August 1, 1939, to June 1, 1940, were nearly 2,500,000 cases larger than shipments during the preceding year, according to figures compiled by the Association's Division of Statistics. Shipments during May, 1940, were about 50,000 cases less than shipments out of canners' hands during May, 1939. Total stocks of canned tomato juice in canners' hands on June 1, 1940, were more than 1,000,000 cases less than stocks on June 1, 1939.

The following table compares stocks and shipments of tomato juice on various dates:

Stocks:	Cases
June 1, 1939.....	3,617,185
June 1, 1940.....	2,589,623
Shipments:	
During May, 1939.....	906,308
During May, 1940.....	852,486
August 1 to June 1—	
1938-39.....	8,421,405
1939-40.....	10,884,941

The following table shows stocks of canned tomato juice in canners' hands on June 1, 1940, by can sizes:

	June 1 stocks
	Cases
8½ Tall (including 8½ Short).....	10,240
No. 1 Picnic.....	64,163
No. 211 Cylinder.....	134,829
No. 300 (including all 300 cans from 407 to 412).....	184,828
No. 1 Tall.....	200,406
No. 303 Cylinder.....	309,776
No. 2.....	177,346
No. 2 Cylinder (including all 307 cans from 505 to 513).....	331,394
No. 3 Cylinder (including 404 cans from 615 to 708).....	471,016
No. 10 (including some No. 5).....	477,425
Miscellaneous Tin.....	16,560
Glass.....	211,640
Total.....	2,589,623

Stocks and Shipments of Canned Peas

Total stocks of canned peas in canners' hands on June 1, 1940, amounted to about one-third of the stocks held June 1, 1939, according to figures compiled by the Association's Division of Statistics. Shipments during the past year, ending June 1, are about 1,500,000 cases less than during the preceding year. Shipments during May, 1940, were a little over 1,000,000 cases less than during May, 1939.

The following table shows total stocks and shipments by varieties:

	Alaskan	Sweets	Total
Stocks:	Cases	Cases	Cases
June 1, 1939.....	2,369,066	5,055,728	7,424,824
June 1, 1940.....	484,392	2,144,208	2,628,600
Shipments during May:			
1939.....	608,680	1,196,334	1,805,014
1940.....	300,423	697,896	998,319
Shipments June 1 to June 1:			
1938-39.....	9,965,938	12,693,402	22,659,340
1939-40.....	7,534,507	13,589,489	21,123,996

Effect of Aphid Feeding on Pea Plant

A detailed study of the effect of aphid feeding on the pea plant has been made by two research workers at the University of Wisconsin, and the results published in a recent number of the *Journal of Agricultural Research*. This work

was planned so that more comprehensive knowledge of the injury caused by aphid feeding would be available, to be used in developing a control program and in helping growers to decide when immediate control measures are necessary to prevent injury or complete destruction. Copies of this article may be obtained by interested members upon request directed to the Association's Raw Products Bureau.

Copies of "Historic Tinned Foods" Being Mailed

A copy of "Historic Tinned Foods" is being mailed to members of the Association as requests are received. Distribution is being made of this publication of the International Tin Research and Development Council first to members of the Association and then, if a supply remains, to members of allied industries, as announced in last week's INFORMATION LETTER. At present, due to the limited supply, it is possible to send only one copy to each member sending a request.

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